

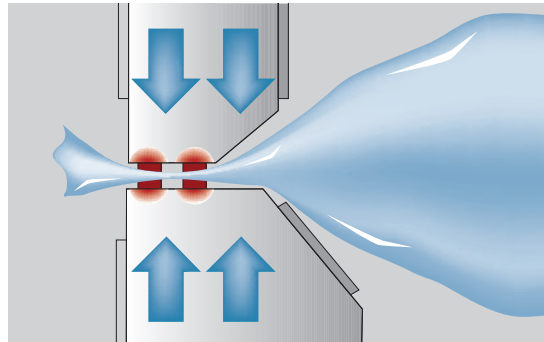
supervac[®]

intelligent vacuum packaging



GK 650B / 660B

Supervac GK 650B / GK 660B Series



Straight Cut-off Knives in chamber to cut off surplus material. **Exhaust System** to suck out trimmed film into a container unit sited under the machine infeed section (optional). No need to remove the bag overlength manually.

Watercooled Seal Bars (optional) only necessary when aluminium bags are used.

Cut-off Perforation Knives (optional) leave the operator to simply remove surplus material from the pack after the vacuum packing has been completed.

High Pressure Double Biactive Sealing and Spring Loaded Resistance Wires are standard. Tough and reliable seals despite wrinkles, moisture and grease in the seal area. Springs keep the resistance wires taut during continuous production, increasing the working life of resistance wires and teflon.



The conveyerised high performance vacuum packaging machine with increased output for meat, fish, cheese and all other food and non-food products.

GK 652B – Standard machine with 200 mm lid height.

GK 653B – Standard machine with 300 mm lid height.

GK 662B – Split-belt machine for single operator use with 200 mm lid height.

GK 663B – Split-belt machine for single operator use with 300 mm lid height.

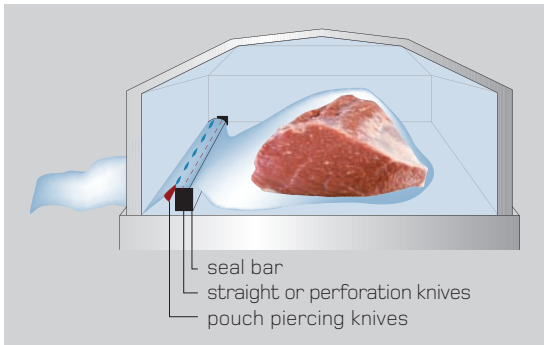
Made of high quality stainless steel for ease of cleaning and maximum hygiene.



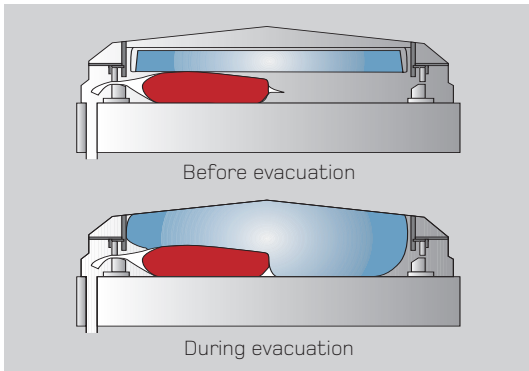
Touch Screen Control Unit

- Simple touch control on screen.
- 7.7" colour display.
- Precision programming of machine functions.
- Continuous display of cycle status in menus.
- 20 programmes in memory.
- Programme accessible via password.
- Alpha-numeric display for e.g. product name or bag material etc.
- Integral digital vacuum meter.
- Index value in mbar.
- Evacuation mode:
 - Optimum possible for product.
 - Evacuation by time, 0.1 second intervals.
 - Desired final vacuum in mbar.
 - Interval evacuation.
- Sealing time by 0.1 second intervals.
- Cooling time by 0.1 second intervals.
- Waterproof to IP65F.
- Service diagnostics.
- Integral monitoring of operation time.
- Integrated control of shrink tank and drier when supplied as a complete line.

GK 650B / GK 660B Series High Output Vacuum Packaging Machines



Pouch Piercing Knives (optional) pierce evacuation slots into overlength bags which protrude from the chamber so that the closing lid cannot obstruct evacuation.



Expansion Cushion with Snap-out Frame reduces evacuation time by up to 30% and prevents wrinkles on the upper side of the package.

Standard Features:

- Touch Screen Control Unit (illustrated).
- High Pressure Double Biactive Sealing (illustrated).
- Expansion Cushion with Snap-out Frame (illustrated).
- Shrink Bag Equipment.
- Quick slackening of conveyor for easy cleaning.
- Soft Start and Stop of Belt.
- Control box heating.

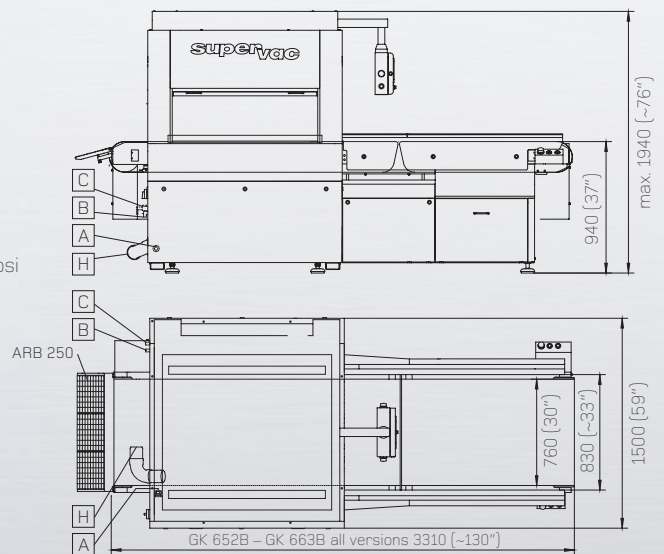
Optional Features:

- Pouch Piercing Knives (illustrated).
- Cut-off Perforation Knives (illustrated).
- Straight Cut-off Knives with Exhaust System (illustrated).
- Watercooled Sealing Bars (for use only with aluminium bags).
- Ridged Belt for round products (for GK 652B / GK 653B).
- Outfeed rollers 250mm or 500mm long.
- Booster/vane pump combinations.

Technical Data:

Chamber size	1200 x 1050 mm	47" x 41"
Lid height	GK 652B / GK 662B	200 mm
	GK 653B / GK 663B	300 mm
Seal bar length	2 x 1100 mm	2x 43.3"
Distance between seal bars	830 mm	32.7"
Fixed seal bar heights	45, 65 or 85 mm	1.8", 2.6" or 3.3"
Other seal bar heights	upon inquiry	
Compressed air consumption	150 NI/min. 6 bar	6 cu.ft./min. 90 psi
Electricity consumption without pump	approx. 4 kW	
Integral booster pump with frequency control	1250 m ³ /h	
External vacuum pump	630 m ³ /h or 2x 250 m ³ /h	
Other pump systems	upon inquiry	
Total weight without pump	approx. 1400 kg	3100 lbs

A Mains connection	C Water inlet
B Compressed air connection	H Vacuum connection



Subject to change without notice.

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